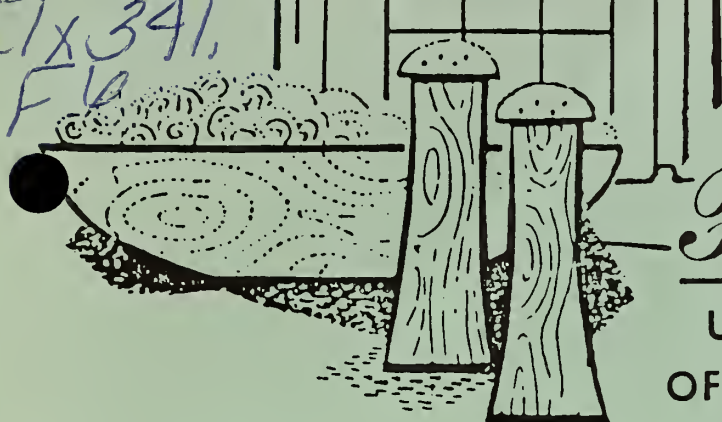


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Food and Home Notes

UNITED STATES DEPARTMENT OF AGRICULTURE
OFFICE OF COMMUNICATION WASHINGTON, D. C.

33RD YEAR

December 20, 1976

NO. 51



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Remember to...wash hands with soap and water after touching raw meat, poultry, or eggs, before working with other food. And -- USDA home economists say avoid using hands to mix foods when clean utensils can be used.

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Speed the cooling of large quantities of food by refrigerating in shallow containers.

* * *

Foods that have been frozen and thawed require the same care as foods that have not been frozen.

* * *

Use refrozen foods as soon as possible to save as much of their eating quality as you can.

* * *

Coldcuts, and cold-sliced meats should be kept cold (below 40°F.) and served cold. Do not let these foods reach room temperature.

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The fat or oil of soybeans is high in polyunsaturated fatty acids.

OUTLOOK ON

— LOW COST HOUSING

A flexible design and premanufactured parts to make a low-cost, easily assembled house, has been developed to fulfill needs of low-income families, according to Jerry Newman, Agricultural Research Engineer with the U.S. Department of Agriculture. A pole frame would be used as the basic structure to support the roof as well as the wall panels.

The house described would have non-load bearing panels and the rooms could be easily customized or rearranged. Parts could be salvaged for reuse, and the house could be updated economically. Therefore, the house, developed primarily for rural areas could also be flexible enough to meet changing housing needs in any area.

Additional modifications could be considered including modular bathroom and kitchens and compatible electrical and plumbing systems that would be easily accessible for repair. In addition to supplying the need for housing, this type of house would reduce all labor costs and provide employment for workers with minimum skills.



September 1924
Johnson County, North Carolina

....a young homemaker is shown using an evaporator for drying fruit at home.

Photo # BN 38970

August 1913
Benton County, Tennessee

...a home canning demonstration at Big Sandy, Tennessee.

Photo # BN 44424



NATIONAL BIOLOGICAL TREASURES

— AND WHAT THEY ARE!

Irreplaceable scientific collections acquired from every continent in the world are maintained by the U.S. Department of Agriculture and used by scientists in this country and abroad. These natural biological treasures are virtually beyond price -- yet, few people realize how significant they are to our survival ...and our daily lives.

USDA's national biological treasures include the national collections of animal parasites (many of which relate to humans, too) and to plant germplasm, fungi and microorganism cultures as well as the insect collection of the Smithsonian Institution. Agricultural Research scientists work with the Smithsonian on the insect collections.

The Animal Parasite Collection and the Index-Catalogue of Medical and Veterinary Zoology at the Beltsville, Maryland, Agricultural Research Center is one of the world's most complete information centers on parasites affecting man and animals. The Collection contains more than 70,000 lots consisting of one or more preserved dead specimens (with some tapeworms as long as 30 feet). Also included are hookworms, liver flukes, nematodes, lice, ticks, and thousands of other parasitic organisms that prey on man and animals.

Scientists around the world receive the in-depth Index Catalog of Medical and Veterinary Zoology with supplements every two years. (It is also available from the Government Printing Office). Physicians, research workers, science students, quarantine and public health inspectors, military officials and others concerned with human and animal health use the collection according to Dr. J. Ralph Lichtenfels, curator. It has also served, at times, as a court of last resort in settling differences of a parasite's identity.

FOOD LOSS -- AND CAUSES

"Despite improvements in harvesting and handling, significant losses of potatoes still occur between the producer's field and the consumer market" according to a potato specialist, Dr. Walter Sparks of the University of Idaho, who spoke at the recent National Food Loss Conference, sponsored by the USDA and the University. Some of the fault lies with improper management of machinery, improper row spacing, and faulty adjustment of equipment. But -- there are other causes too, according to Dr. Sparks.

In Idaho alone, 3,778,800 cwt of potatoes that met the size requirement for human consumption were produced -- but left in the field -- in 1965. This is a loss because the fertilizer, water, man hours, gasoline and machinery were expended to raise the crop even though it never reached the hands of the consumer. If comparable loss could be extrapolated to cover the entire country, it would mean an average of 14,488,000 persons could have been fed their 120 lbs ration of potatoes during each of the three years in which the survey was taken...without spending an ounce more of energy.

Food loss? Even during the harvesting and handling operations of potatoes for storage, about 10 to 15 percent had cuts and serious bruises. 12.8 % is lost during distribution process, according to the report. More than 43 percent of the seriously damaged tubers rotted during storage.

Many other fruits and vegetables would show similar losses if the same type of data were obtained. Ideally, all food should be kept in edible condition until it reaches the ultimate consumer.

FOOD and HOME NOTES, a weekly newsletter directed to mass media outlets, is published by the U.S. Department of Agriculture's Office of Communication, Washington, D.C. 20250. Editor: Shirley Wagener....Phone 202-447-5898.
